



1522

PHILIPPNAT

CHAMPAGNE



THE BLEND

72% Pinot Noir and 28% Chardonnay. The Pinot Noir comes exclusively from our historic Le Léon vineyard in Ay. The Chardonnay comes from the village of Oger.

1522 EXTRA-BRUT 2018

A magnificent cuvée built around the Ay terroir

VINTAGE

The summer of 2018 was the driest on record, with virtually no rain from mid-June until the harvest, and then again until the end of October. The harvest began on 27th August, three days after the official starting date in Mareuil-sur-Ay, and ended on 8th September.

The quality of the harvest was generally satisfactory, with yields sometimes exceeding 12,000 kg/ha, which was not surprising given the very favourable weather conditions throughout the year.

CRAFTING

VINIFICATION

A proportion of the wines were vinified in wooden barrels (26%). Another 72% of the wines did not undergo malolactic fermentation in order to preserve their freshness and enhance their complexity. Both full-bodied and acidic, this cuvée lends itself perfectly to an Extra-Brut dosage of just 4.25 g/l – a third of the usual Champagne dosage.

AGEING

Six years' ageing on lees elevates this cuvée, while preserving its original freshness.

TASTING

TO THE EYE

Light gold in colour.

TO THE NOSE

A rich and captivating nose that opens up with aromas of lightly toasted brioche, vanilla and crème brûlée. On being left to breathe, subtle hints of menthol delicately round off the bouquet.

TO THE MOUTH

The palate is generous and creamy, revealing notes of patisserie with a hint of candied citrus fruit. The finish is persistent and delicious, with a distinctive and delicate spicy note of white pepper that is the signature of this cuvée and of the Ay terroir.

DINING

PAIRING

Cuvée 1522 is full-bodied, making it an excellent Champagne for dining. The very dry character of this Extra-Brut dosage cuvée goes well with seafood and poached or grilled fish. Pairing with poultry such as capon reveals an interesting dry-full contrast. An even bolder combination with caviar or very spicy dishes such as Indian tandoori will delight more daring taste buds. However, do avoid sweet and sweet-and-sour dishes. Serve chilled but not too cold, at around 8 or 9°C for an aperitif, or at 10 to 12°C with food.

STORING

After optimal cellar ageing, Cuvée 1522 can be kept for at least ten years in a cool, dark place, where it will continue to develop its roundness and complexity.

www.philipponnat.com

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